



in partnership with

B.H.M.S.
Business & Hotel Management School
Lucerne, Switzerland

BIHC SHORT COURSES

INTERNATIONAL COOKERY

COURSE DESCRIPTION:

This course introduces the learner to the culinary field where they will be able to apply the basic cooking methods used in various classical and modern cuisines.

OBJECTIVES: At the end of the program the participants will be able to: know, understand, handle, prepare;

- a) The kitchen environment; use kitchen tools and Equipment
- b) Basic stocks and sauces; soups and farinaceous dishes
- c) Cold and hot appetizers and snacks
- d) Fish, seafood, poultry, meat items

WEEKDAYS PROGRAM

DURATION: 40 Hours (Mon-Fri)

Starting Date 1: Tue. 14th April 2020 to Tue. 28th April 2020 (9:00 am to 1:00 pm)

Starting Date 2: Mon. 10th Aug 2020 to Friday. 21st Aug 2020 (9:00 am to 1:00 pm)

COST: Ksh 50,000.00 (incl. materials and Certificate of Achievement)

SATURDAYS PROGRAM

DURATION: 40 Hours

Starting Date 1: Sat. 25th Jan 2020 to Sat. 28th March 2020 (9:00 am to 1:00 pm)

Starting Date 2: Sat. 23rd May 2020 to Sat. 25th July 2020 (9:00 am to 1:00 pm)

COST: Ksh 50,000.00 (incl. materials and Certificate of Achievement)

REQUIREMENTS

- 1) Chef's uniform
 - White chef's jacket
 - White apron
 - Black trouser
 - Chef's hat/ Hair net
 - Neckerchief
 - Black leather shoes with rubber sole
- 2) Torchon (kitchen towel)
- 3) National Identification card/passport

**Chef's uniform to be purchased from any uniform distributor.*

NB: Payments must be made in FULL or in TWO INSTALLMENTS (at the start and by the 5th lesson of the course)



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BIHC SHORT COURSES

PASTRY & BAKERY

COURSE DESCRIPTION:

This course introduces the learner to pastry and bakery production. The lessons will be a fusion of practical demonstrations and individual participation with relevant materials provided during the course of the study.

OBJECTIVES:

At the end of the program the participants will be able to: know, understand, handle, prepare;

- a) Prepare different types of Bread
- b) Prepare a variety of Pastries, Cakes, Tortes, Flans
- c) Pies, Pizzas, Puddings
- d) Croissants, Danish pastries, Cookies etc.

WEEKDAYS PROGRAM

DURATION: 40 Hours (Mon-Fri)

Starting Date 1: Mon. 14th April 2020 to Fri. 28th April 2020 (2:00 pm to 6:00 pm)

Starting Date 2: Mon. 10th Aug 2020 to Fri. 21st Aug 2020 (2:00 pm to 6:00 pm)

COST: Ksh 50,000.00 (incl. materials and Certificate of Achievement)

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